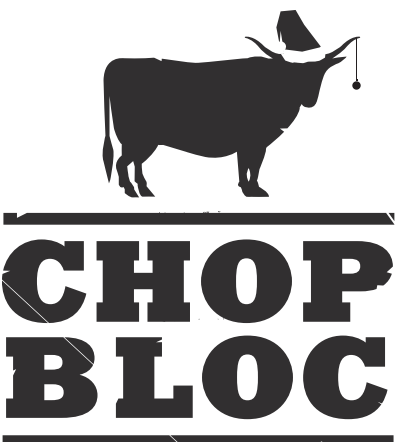


CHOP BLOC FESTIVE GROUP MENU

Two courses £27.50
Three Courses £32.50

Complimentary Bellini when dining
Monday – Wednesday in December.

We require large parties to pre-order
during the festive season.



Starters

Panko Pork Belly

Slow-roasted pork belly, panko breadcrumbs & kecap manis.

Chicken Liver Pate

Chicken livers, red onion marmalade, brioche.

Smoked Salmon

Smoked salmon fillets, new potatoes, caviar & crème fraîche.

Lobster Bisque

Lobster bisque served with crusty bread.

Panko Fried Brie (v)

Deep-fried brie, panko breadcrumbs & cranberry sauce.

Main Courses

Chicken & Mushrooms

Pan-fried chicken breast, wild mushrooms & white wine sauce, sautéed potatoes.

Salmon

Pan-fried salmon fillet, chorizo, garden peas, mashed potatoes & white wine sauce.

Wild Mushroom Tagliatelle (v)

Wild mushroom ragu, tagliatelle, parmesan.

Roast Turkey Dip

*Roast turkey, sausage patty, bacon, cranberry sauce, Parisian baguette.
Served with roast potatoes & veal jus.*

Steaks

All served with hand-cut chips.

Larger steaks are available upon request.

Rump 300g

The hardest-working muscle. Excellent flavour and matured until it's tender. This is the butchers' choice, best cooked medium rare or less.

Picanha 300g

The rump cap which is roasted whole and thinly sliced. Great flavour from the natural fat covering, roasted to perfection on the Josper, best enjoyed medium rare.

Sirloin 300g - £5 supplement

A great balance of tenderness and flavour. A good fat covering and well-marbled steak, best cooked medium rare.

Ribeye 300g - £5 supplement

The boneless rib steak, which is well-marbled with a central pocket of fat to give a rich beef flavour. Best cooked medium to allow the fat to render. If you prefer your meat well done, the ribeye is the best choice.

Fillet 225g - £7 Supplement

The laziest muscle of the animal. Incredibly tender, very lean and best cooked medium rare. The most tender cut.

Sauces £2

Peppercorn // Béarnaise // Chimichurri // Red Wine Veal Jus // Blue Cheese

Extra Side Dishes £3

Fries (v) // Hand Cut Chips (v)

Brussels Sprouts Sautéed with Bacon

Mash & Gravy

Side Salad (v)

Mushrooms (v)

Spinach (v)

Mac & Cheese (v)

Green Beans (v)

Sweet Potato Wedges (v)

New Potatoes & Chorizo

Homemade Desserts

Traditional Christmas Pudding

Chocolate Brownie

Sticky Toffee Pudding

Caramel Cheesecake

Traditional Sherry Trifle

Dessert Wine 75ml

NV Fondo Antico Baccadoro Passito £4.00
Sicily, Italy

2012 Royal Tokaji Late Harvest £5.00
Tokaji, Hungary

Cheese

£3 supplement

Taleggio, Manchego & Montgomery cheese served
with celery, chutney, fruit and a selection of biscuits.

Port 50ml

Warre's Warrior Port £5.50

Warre's 20 Year Old Tawny £9.00

An optional 10% service charge will be applied to your bill, all of which goes to the staff. // Please advise a member of staff if you have any particular dietary requirement // A separate allergen menu is available upon request.